

DIETER MEIER'S
OJO DE AGUA
 ARGENTINA

OJO DE AGUA MALBEC

A noble Malbec grown both in Agrelo and Altamira

WINE

Varietal Composition	100% Malbec
Harvest Year	2019
Character	A noble Malbec, fresh, full bodied with a good balance of fruit, concentration and natural acidity.

VINEYARD

Location	Ojo de Agua, Agrelo, Luján de Cuyo, Mendoza and Altamira, Uco Valley.
Altitude	1'100 meters above sea level.
Vineyard Structure	This wine is a blend of two Malbecs, one from Alto Agrelo, cultivated in alluvial soil at the foothills of the Andes mountains at more than 1,000 metres high in a 17 year old organic vineyard under a high trellis system, with high density of plants and low yield. The other Malbec comes from a 50 year old organic vineyard in Altamira, Uco Valley, cultivated in sandy, stony soils with a dominant calcareous presence at more than 1,100 meters high with high density of vines, low yield, and flood irrigation that gives a natural balance to the plants.

WINEMAKING

Grape Selection	Agrelo grapes give the body and structure while our Altamira vineyard provides elegance and freshness.
Elaboration, Fermentation, Storage	The wine undergoes a cold, 48 hour maceration before fermentation, in order to improve bright violet colours. It is elaborated exclusively in stainless steel tanks, at temperatures that do not exceed 25°C.

TASTING NOTES

Color	Bright Ruby Red.
Aroma	Concentrated red fruits such as cherries and strawberries are complemented by floral touches of violet. A slight mineral undertone.
Flavor	Off dry and fruity in the mouth, very good acidity, marked tannins and a fresh finish.

QUICK FACTS

Alcohol	14,5 % vol.
Total acidity, pH, sugar	5.6 g/l - 3.7 - 2.42 g/l
Organic Certification	Ecocert AR BIO 154

